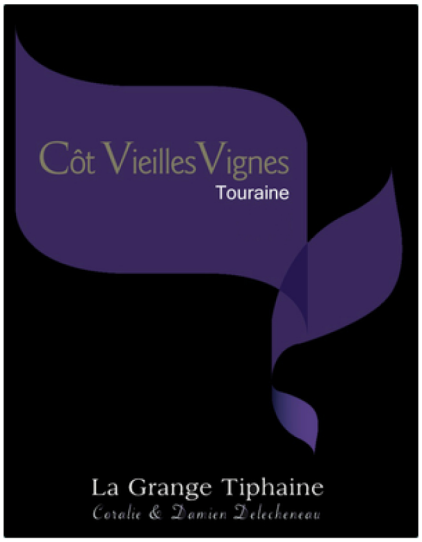
Jenny & François Selections
jennyandfrancois.com
info@jennyandfrancois.com
646-775-6400

# Domaine la Grange Tiphaine, Cot Vieilles Vignes

| | |
|---|---|
| Producer | Domaine la Grange Tiphaine |
| Vendor | Jenny & François Selections |
| Category | Wine - Still - Red |
| Grape variety | Côt |
| Region | Loire Valley, France |
| Subregion | Touraine |
| Appellation | Touraine |
| Feature | Organic |




## Distributor's notes

Soil: clay and silica resting on limestone
Age of Vines: 115-120 years old
Yield: 18hl/ha

Vinification: Grapes are hand harvested, destemmed and sorted intensely at the winery. Fermented with indigenous yeast for about 20 years in concrete tanks. The wine spends about 9 months in a concrete egg to preserve the fruit.

## About the producer

La Grange Tiphaine was created at the end of the 19th century by Alfonse Delecheneau, followed by three generations: Adrien, Jackie & now Damien. Coralie, Damien's wife, has now joined the family as a fully active partner in the life & work of their 10 hectares vineyard.  Damien's talent as a winemaker is evidenced by the multitude of beautifully balanced, elegant, precise red, white, rosé & sparkling wines that he crafts from five different varietals: Chenin blanc, Côt (Malbec), Gamay, Cabernet Franc, & even the ancient & rare Loire variety called Grolleau. The wines are in the AOCs of Touraine Amboise & Montlouis sur Loire. The wines are all different: tender or round, fine or fruit filled, dry or sweet, but they all share the common thread of careful work in the vines that make for beautifully balanced, terroir driven, precise wines.

Certification: Certified Organic.